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RESEARCH IN
FOODS
HUMAN NUTRITION
AND
HOME ECONOMICS
AT THE
LAND-GRANT INSTITUTIONS

A
List of
Published and Processed Reports

October 1952 -- October 1953

Office
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ITED

Stations
SERVICE
of AGRICULTURE

PUBLISHED AND PROCESSED REPORTS
of
RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS
at the
LAND-GRANT INSTITUTIONS

October 1952--October 1953

A List
Compiled by
Christine Justin and Georgian Adams

Explanatory Note

This compilation presents a comprehensive list of published and processed reports, from October 1952 to October 1953, of research in home economics and related areas at the Land-Grant institutions. The material has been classified by states and further organized, and indexed, according to major emphasis, into the following areas: Family and Food Economics; Family Life and Child Development; Family Relationships; Food Composition and Nutritive Value; Food Preparation and Utilization; Food Processing; Food Quality; Home and Institutional Management; Home Economics Education; Miscellaneous; Household Equipment; Housing; Nutrition and Diet; Reports; Textiles and Clothing.

References to joint reports or regional cooperative research carry notations as to station and U.S.D.A. cooperation. Requests for station publications should be directed to the station concerned; for convenience, post office addresses of the stations are given on the following page.

Office of Experiment Stations
Agricultural Research Service
UNITED STATES DEPARTMENT OF AGRICULTURE
Washington 25, D. C.

ADDRESSES OF AGRICULTURAL EXPERIMENT STATIONS

ALABAMA - Auburn
ALASKA - Palmer
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ARKANSAS - Fayetteville
CALIFORNIA - Berkeley (4)
COLORADO - Fort Collins
CONNECTICUT - New Haven (4)
STORRS [CONNECTICUT] - Storrs
DELAWARE - Newark
FLORIDA - Gainesville
GEORGIA - Experiment
HAWAII - Honolulu (14)
IDAHO - Moscow
ILLINOIS - Urbana
INDIANA - LaFayette
IOWA - Ames
KANSAS - Manhattan
KENTUCKY - Lexington (29)
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Baton Rouge (3)
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MARYLAND - College Park
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MICHIGAN - East Lansing
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St. Paul (1)
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NORTH DAKOTA - State College
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OHIO - Wooster
OKLAHOMA - Stillwater
OREGON - Corvallis
PENNSYLVANIA - State College
PUERTO RICO - Rio Piedras
RHODE ISLAND - Kingston
SOUTH CAROLINA - Clemson
SOUTH DAKOTA - Brookings
TENNESSEE - Knoxville (16)
TEXAS - College Station
UTAH - Logan
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ALABAMA

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Studies on our diet and health. Milestones in Connecticut.
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